



INSTRUCTION MANUAL

Please read this instruction manual careful before Use it
General Safety Instructions

Food Processor

Model: EUMFFP



220V-240V; 50Hz/60Hz

820W-1100W

FOR HOUSEHOLD USE ONLY

Read this user manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Never connect this appliance to a timer switch in order to avoid a hazardous situation.
- Do not use the appliance if the mains cord, the plug or other parts are damaged.
- If the mains cord is damaged, you must have it replaced by supplier, a service centre authorised by Supplier or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never let the appliance run unattended.
- Never use your fingers or an object (e.g. a spatula) to push ingredients down the feeding tube while the appliance is running. Only use the pusher for this purpose.
- Be very careful when you handle the discs, blender blade unit or food processor blade unit. Be especially careful when you remove them from the food processor bowl or blender jar, when you empty the bowl or jar and when you clean them. Their cutting edges are very sharp.

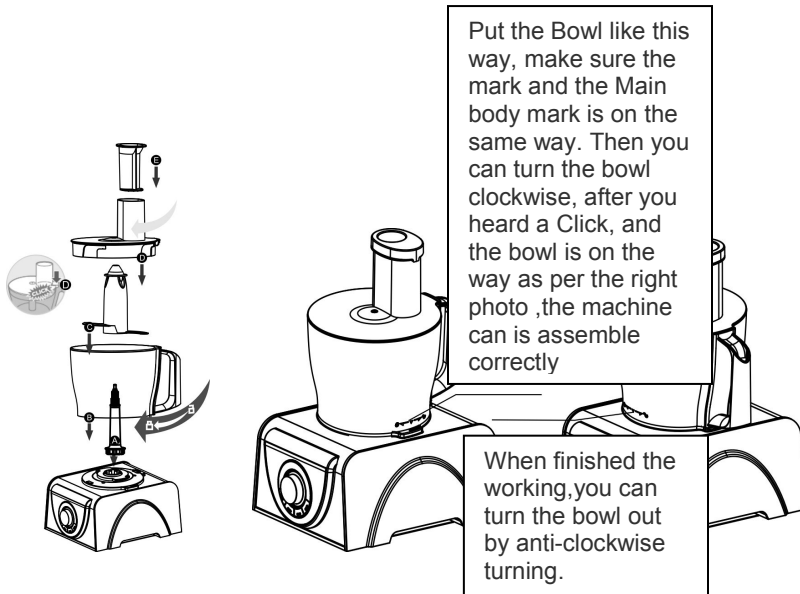
Caution

- Never switch off the appliance by turning the blender jar, the food processor bowl or the juicer bowl. Always switch off the appliance by turning the speed control knob to OFF.
- Switch off the appliance before you detach any accessory.
- Unplug the appliance immediately after use.
- Always unplug the appliance before you reach into the blender jar with your fingers or an object (e.g. a spatula).
- Wait until moving parts stop running before you remove the lid of the bowls or jar.
- Never use any accessories or parts from other manufacturers or that Supplier does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not exceed the maximum content indicated on the food processor bowl or the blender jar.
- Do not use the juicer if the sieve is damaged.
- Consult the tables in this user manual for the correct quantities and processing times.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
- Let hot ingredients cool down before you process them (max. temperature 80°C/175°F).

Built-in safety lock

This feature ensures that you can only switch on the appliance if you have assembled the blender jar with blade unit, the food processor bowl, the juicer bowl with coupling unit or the citrus press correctly on the motor unit. If the blender jar with blade unit, the food processor bowl, the juicer bowl with coupling unit or the citrus press is assembled correctly, i.e. when it has been turned in the direction of the 'locked' symbol as far as possible ('click'), the built-in safety lock will be unlocked.

Assembly/disassembly



EN | Blade - tips and warnings

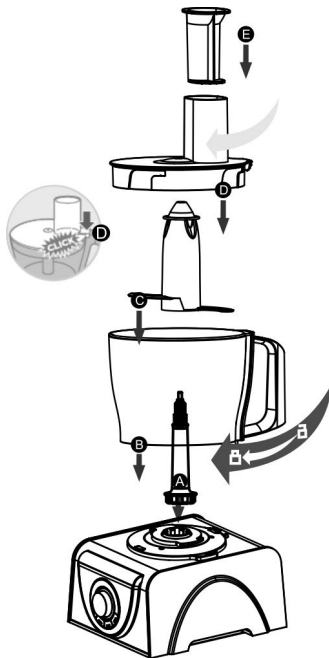
Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt and turn lumpy. Always put the food processor blade unit in the food processor bowl before you add the ingredients. Do not use the food processor blade to chop very hard ingredients such as coffee beans, nutmeg, turmeric and ice cubes, as this may cause the blade unit to become blunt.

Do not fill the bowl beyond the MAX indication.

- The standard processing time for all chopping jobs is 30-60 seconds.
- If you chop onions, press the pulse button a few times to prevent the onions from becoming too finely chopped.

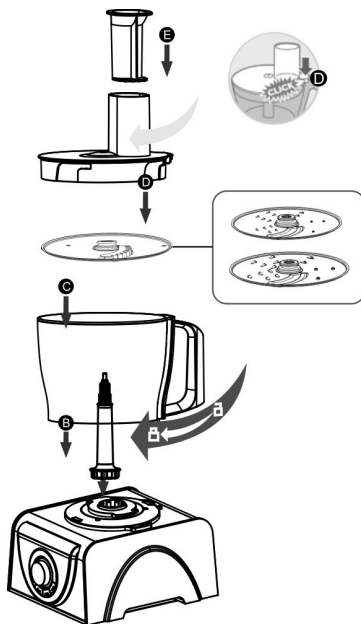
If food sticks to the blade unit or to the inside of the food processor bowl:

- 1 Switch off the appliance.
- 2 Remove the lid from the food processor bowl.
- 3 Remove the ingredients from the blade unit or from the wall of the bowl with a spatula.



EN | Kneading accessory - tips and warnings

- Always put the kneading accessory in the food processor bowl before you add the ingredients.
- The standard processing time for all kneading jobs is 30-180 Seconds.



EN | Discs - tips and warnings

Do not exert too much pressure on the pusher when you press ingredients down the feeding tube.

Do not let the appliance run too long when you shred (hard) cheese. Otherwise the cheese becomes too hot, starts to melt and turns lumpy.

Do not use the shredding disc to shred chocolate. Only use the food processor blade unit for this purpose.

Do not fill the bowl beyond the MAX indication.

1 Pre-cut large ingredients to make them fit into the feeding tube.

2 Fill the feeding tube evenly for the best results.

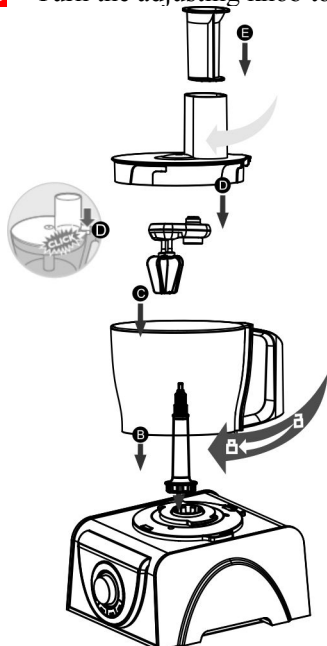
- When you shred or granulate soft ingredients, use a low speed to prevent the ingredients from turning into a puree.
- If the ingredients you are going to shred or slice have a small diameter, put the outer pusher in the feeding tube to make the feeding tube smaller. Then use the inner pusher to push the ingredients down the feeding tube.
- When you have to process a large amount of ingredients, process small batches and empty the bowl between

batches.

Adjustable slicing disc - tips and warnings

The adjustable slicing disc allows you to cut ingredients to any thickness you like. The slicing insert has a very sharp cutting edge. Do not touch the cutting edge. Do not fill the bowl beyond the MAX indication.

- 1 Insert the slicing insert into the top of the carrier.
- 2 Attach the adjusting knob to the bottom of the disc and turn it to the position marked with a dot to lock it.
- 3 Turn the adjusting knob to set the slicing disc to the slicing thickness you prefer.

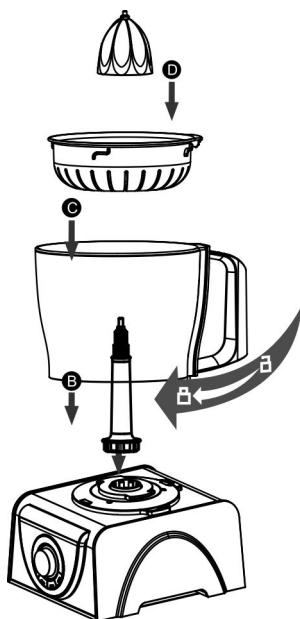


EN | Balloon beater - tips and warnings

You can use the balloon beater to whip cream, to whisk eggs and egg whites and to make instant pudding, mayonnaise and sponge cake mixture. Do not use the balloon beater to prepare cake mixtures with butter or margarine or to knead dough. Use the kneading accessory for these jobs.

Do not fill the bowl beyond the MAX indication.

- Make sure the bowl and the balloon beater are dry and free from grease when you whisk egg whites. The egg whites have to be at room temperature.
- Always clean the balloon beater after use.



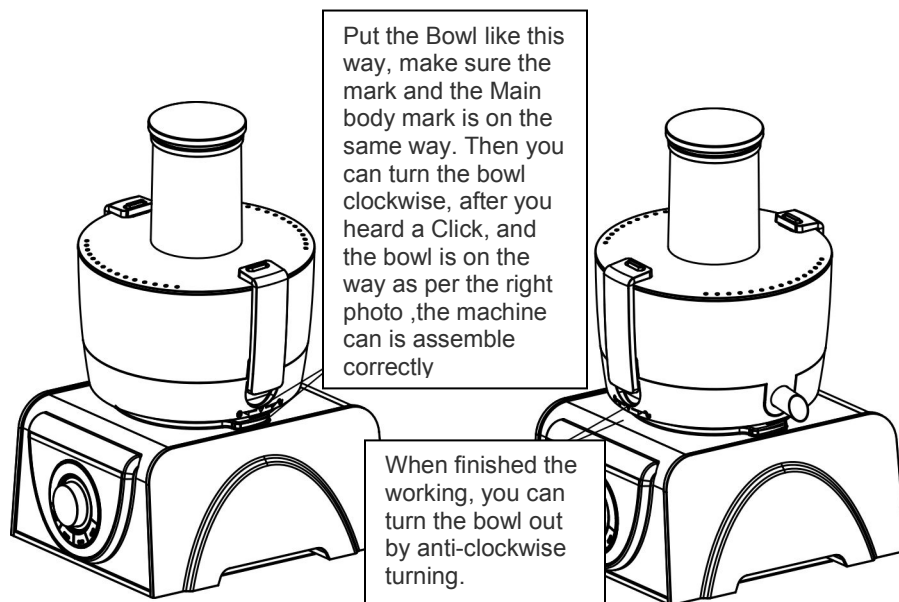
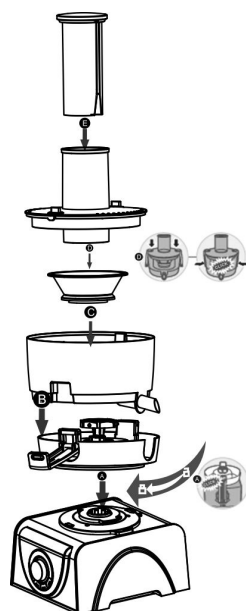
EN | Citrus press - tips and warnings

Do not fill the bowl beyond the MAX indication. Built-in safety lock: the citrus press only works when the sieve is assembled properly on the motor unit and the cone is assembled properly in the sieve. All parts have been assembled properly, the cone starts rotating as soon as you turn the switch to the minimum speed setting.

1 Set the control knob to the minimum speed setting.

2 Press the citrus fruit onto the cone.

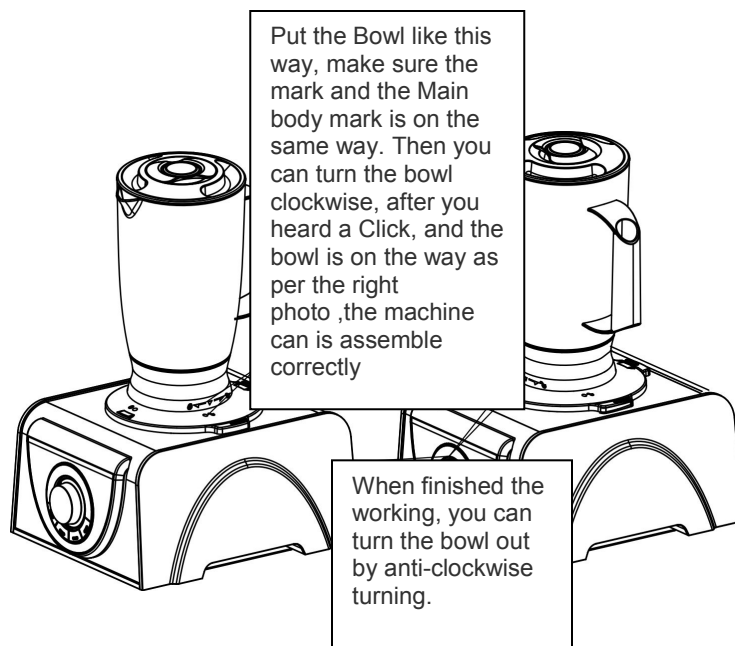
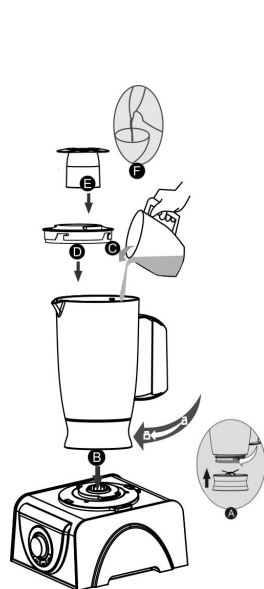
Note: Stop pressing from time to time to remove the pulp from the sieve. When you have finished pressing or when you want to remove the pulp, switch off the appliance and remove the bowl from the appliance with the sieve and cone on it.



EN | Juicer - tips and warnings

Never insert your hand or another object (e.g. a fork, knife, spoon or spatula) into the feeding tube. Only use the pusher supplied with the appliance for this purpose. Wait until the sieve has completely stopped rotating before you remove the lid.

- Always check the sieve before use. Do not use the juicer if you notice any damage like cracks, crazes or a loose grating disc.
- The standard processing time for all juicing jobs is 30-90 seconds.
- Peel citrus fruits, pineapples, melons, etc. before you juice them.
- Stone cherries, plums, apricots, peaches, etc. before you juice them.



EN | Blender - tips and warnings

Always assemble the sealing ring onto the blender blade unit before you attach the blade unit to the blender jar.

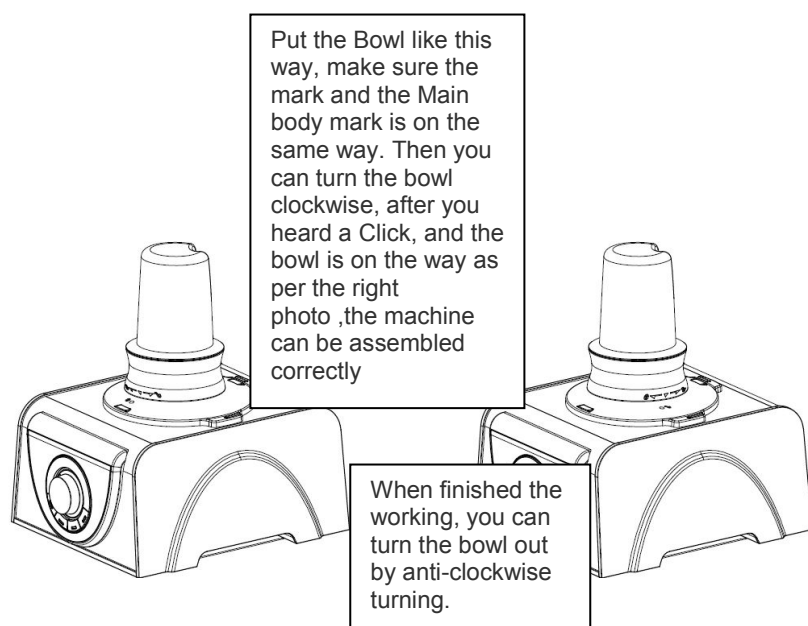
Always let the appliance cool down to room temperature after you have processed two batches.

◆ Built-in safety lock: you can only switch on the appliance when the grinder jar has been assembled in such a way that the ridge on the blade unit is aligned with the 'locked' symbol on the motor unit.

- Pre-cut solid ingredients into smaller pieces before you process them.
- If you want to prepare a large quantity, process small batches of ingredients instead of a large quantity at once.
- Use cooked ingredients when you blend a soup.
- When you process a liquid that is hot or tends to foam (e.g. milk), do not put more than 1 litre in the blender jar to avoid spillage.
- If you are not satisfied with the result, switch off the appliance and stir the ingredients with a spatula. Remove some of the contents to process a smaller quantity or add some liquid.

If ingredients stick to the wall of the blender jar:

- 1 Switch off the appliance and unplug it.
- 2 Remove the lid and use a spatula to remove the ingredients from the wall of the jar.
- 3 Keep the spatula at a safe distance of approx. 2cm from the blades.



EN | Grinder- tips and warnings

Always assemble the sealing ring onto the grinder blade unit before you attach the blade unit to the grinder jar.

- Always let the appliance cool down to room temperature after you have processed two batches.
- Put your ingredients into the jar. Fill it no more than half full.
- Fit the sealing ring into the blade unit.
- Turn the blade unit upside down. Lower it into the jar, blades down
- Screw the blade unit onto the jar until it is finger tight.
- Place the mill onto the power unit and turn to lock
- Switch on to maximum speed or use the pulse control.
- After milling, you can replace the blade unit with the sprinkler lid and shake out your food.

EN | Cleaning

- Always unplug the appliance before you remove accessories or clean the motor unit.
- You can quickly and easily pre-clean the food processor bowl and blender jar with the pulse button. Simply add some water and washing-up liquid to the dirty bowl or jar and secure the lid. Then use the pulse button until the bowl or jar is clean. When you pre-clean the food processor bowl in this way, make sure the food processor blade is assembled in the bowl.



EN | Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

EN | Troubleshooting

Question	Answer
The appliance does not go on.	Make sure that all assembly indications (on the lid of the bowl, on the bowl, on the blender jar and on the motor unit) are aligned.
The appliance suddenly stops running.	The lid of the bowl may have become undone during a heavy processing job. Close the lid properly. The appliance immediately starts working again. The processing job is too heavy. Set the control knob to OFF to switch off the appliance and remove the mains plug from the wall socket. Then let the appliance cool down to room temperature. Plug in the appliance and switch it on again. Process smaller batches.
The motor of the device runs but cone of the citrus press does not turn.	Please check if you have inserted the tool holder. citrus press properly. Please check if you have attached the sieve of the citrus press properly. (Indication on the sieve points to indication on the handle of the bowl)
Can I clean all removable parts in the dishwasher?	Yes, except the motor unit and the protection cap for the blade unit.
What does 'pulse' mean?	When you press the Pulse button, the appliance will run at its highest speed as long as you keep pressing the button. Using the Pulse button is recommended if you want to have more control over the processing job, for instance when you are chopping.
Can I pour boiling hot ingredients into the blender jar?	No, let the liquids or ingredients cool down to 80°C to avoid damaging the accessories.
Why does the motor produce an unpleasant smell during processing?	It is very common for a new appliance to give off an unpleasant smell or emit some smoke the first few times it is used. This phenomenon will stop after you have used the appliance a number of times. The appliance may also give off an unpleasant smell or emit some smoke if it has been used too long. In that case you have to switch the appliance off and let it cool down for 60 minutes.
What should I do when the blade unit or motor gets blocked during processing?	Switch the appliance off and use a spatula to dislodge the ingredients that block the blade unit. We also recommend processing a smaller quantity.
What should I do if the blender leaks?	Switch the appliance off and pour out the ingredients. Then remove the blade unit interface. Check if the sealing ring has been assembled properly on the blade unit.
Why does the ice function not work?	If you want to use the ice button, first turn the control knob to position ON. Then push the ice button.

EN | Recipes

Fresh fruit milkshake

Do not process more than the quantities indicated in this recipe in one go. Let the appliance cool down to room temperature before you continue processing.

Ingredients:

- 100g bananas or strawberries
- 200ml fresh milk
- 50g vanilla ice cream
- granulated sugar to taste
- ◆ Peel the bananas or rinse and hull the strawberries. Cut the fruit into smaller pieces. Put all the ingredients in the blender jar.
- ◆ Blend until smooth.

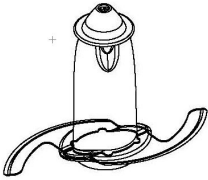
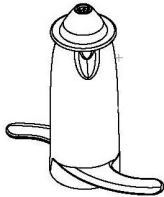
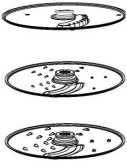
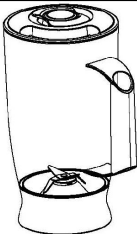
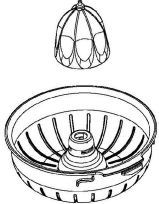
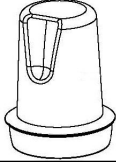
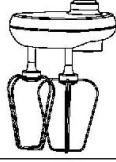
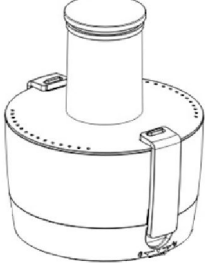
Tip: You can use any fruit you like to make your favourite fresh fruit milkshake.

Nourishing vegetable soup from Budapest

Ingredients:

- 240g kohlrabi
- 240g potatoes
- 360g celery
- 120g carrots
- water (fill up to 1,5-litre indication)
- ◆ Put the kohlrabi, potatoes, celery, carrots and water in the blender in this order. Blend the ingredients for 5 seconds for a coarse soup or longer for a finer result.
- 150g dal (from can)
- 150g smoked pork
- 190g crème fraîche
- 15g parsley
- salt
- fresh pepper
- 1.5 stock cubes
- 2 bay leaves
- ◆ Put the blended ingredients in a pan and bring to the boil. Add water, crème fraîche, dal, pork and herbs. Cook for 30 minutes while stirring constantly.
- ◆ If you want to prepare a larger quantity of soup, let the appliance cool down for 60 minutes after processing the ingredients for each batch.

Choosing a speed for all functions

Tool/ Attachment	Picture	Function	Speed	Maximum capacities	KB time	Rest time	Empty working KB time
Knife Blade		Chopping meat Cutting vegetables	Min. – Max.	500g	30sec	1min.	30sec
Dough took (plastic knife)		Dough making Dough keading	Min.	500g flour 280ml water	30sec	1min.	30sec
Discs-slicin g/ shredding/ chipping		Slicing/ shredding/ chipping food and vegetables such as as Carrots, Cucumber, etc	Mid. – Max.	1200ml	1min.	2min.	30sec
Mixing/Blen ding components		Make jam, milk shake, soup, etc	Mid. – Max.	1500ml	1min.	2min.	10sec
Citrus Press components		Citrus fruits juicing	Min.	1200ml	1min.	2min.	30sec
Mill/Grindin g components		For spices, coffee beans etc milling	Mid. – Max.	120g	20sec	1min.	10sec
Whisk components		Egg white	Max.	2-6 piece	3min.	3min.	30sec
Juicer extractor attachement		Make juice: Apple, Carrot, Pear, etc Aqueous fruit: Watermelon, Grape, Strawberry,	Max. Min.	1000g	30sec	1min.	30sec